

OWNER'S MANUAL
Model No. MX10

salton[®] *presents*



Congratulations on your purchase of the **Hulk Hogan Thunder Mixer**. Please read the following instructions carefully before use.

Operating Instructions

1. Unscrew the battery compartment cover on the bottom of the base by turning 1/4 turn counter-clockwise and insert two AA Alkaline batteries. Replace battery compartment cover.
2. Make sure clear container is securely attached to the motorized base by turning it clockwise until tight.
The Mixer holds and mixes up to 16 full ounces. Use the measuring guidelines on the cylinder for accuracy.
3. Add liquid ingredients first and then powders or heavier ingredients.
4. ***Do not add ice cubes or solid products.***
5. Allow ice cream to soften for ten minutes at room temperature before mixing.
6. Depress and hold the gray button until all the ingredients are properly mixed. Most ingredients will be thoroughly mixed within 30 seconds.
7. ***Caution! Never mix hot liquids with cover on.***

Care & Cleaning

1. Separate the cylinder from base by twisting counter-clockwise.
2. Cylinder and lid may be washed by hand or on the top rack of a dishwasher. (Do not use abrasive cleansers as they may scratch cylinder.)
3. Motorized base is ***not*** dishwasher safe. Simply wipe off.
4. DO NOT SUBMERGE motorized base.
5. The mixing whisk may be detached for cleaning. Make sure whisk is assembled properly before each use.

Recipes

The following are some of the countless drinks, shakes and other items that can be mixed in your ***Hulk Hogan Thunder Mixer.***

Chocolate Milk Shake

8 oz. cold milk
2 tablespoons chocolate syrup
1 scoop softened ice cream (4 oz.)

Place ingredients in cylinder, cover and depress button until mixture is smooth and thick, approx. 30 seconds. Serve immediately.

Low-Fat Yogurt Shake

4 oz. skim milk
8 oz. any low fat yogurt or flavored yogurt

Place ingredients in cylinder, cover, and depress button until mixture is smooth and thick, approx. 30 sec. Serve immediately.

Powdered Diet Drinks

1 oz. diet drink powder
8 oz. skim milk

Blend for 30 seconds

Old Fashioned Ice Cream Soda

8 oz. milk
4 oz. ginger ale
2 tablespoons chocolate, strawberry or vanilla syrup
1 scoop softened vanilla ice cream

Add milk, ginger ale and syrup to cylinder. Cover tightly and blend until smooth, approx. 20-40 seconds. Remove lid, add ice cream and enjoy.

Very Berry Refresher

6 oz. evaporated milk
4 oz. favorite berry flavored non-fat yogurt
1 tablespoon honey

Add milk, yogurt and honey to cylinder. Cover and blend until smooth, approx. 20-30 seconds. Serve over ice.

Iced Low-Fat Cappuccino

4 oz. very cold low-fat milk
8 oz. espresso coffee
1/8 teaspoon ground cinnamon

Place milk into cylinder and mix until milk is frothed. Add coffee and blend for a few seconds. Pour into 2 glasses over ice. Sprinkle with cinnamon. Serve immediately.

Pina Colada

3 oz. sweetened cream of coconut
8 oz. pineapple juice
3 oz. white rum

Place ingredients into cylinder. Cover and blend. Serve over one cup crushed ice or ice cubes.

Easy Egg Nog

4 oz. egg substitute
3/4 teaspoon cornstarch
1/4 cup sugar (3-3/4 oz.)
12 oz. skim milk
1-1/2 teaspoons rum extract
ground nutmeg

Add ingredients into cylinder and blend until smooth. Pour mixture into saucepan and heat until mixture coats back of spoon, about 12 minutes. Refrigerate until chilled, about 4 hours.

Fountain of Youth Shake

4 oz. water or skim milk
4 oz. plain yogurt
1 tablespoon black molasses
1 tablespoon honey
1 tablespoon wheat germ

Blend until smooth, about 30 seconds. Enjoy!

Low Fat Whipped Topping

4 oz. very cold skim milk
1/4 teaspoon vanilla with artificial sweetener to taste.

Mix in cylinder until milk froths.
Add to fruit or desserts for a low fat treat.

Creamsickle

4 oz.. milk or half & half
4 oz. fresh orange juice

Mix for 30 seconds.

Kalua & Cream

1 shot of Kalua
4 oz. half & half

Blend & serve over ice!

Homemade Vinaigrette Salad Dressing

1 finely chopped garlic clove
2 oz. red wine vinegar
1 tablespoon Dijon mustard
1/8 teaspoon salt
1/8 teaspoon ground white pepper
6 oz. vegetable oil

Place all ingredients in cylinder, cover and blend until well mixed.

Store in a sealed container in refrigerator. Do not store in
Mixer cylinder.

Powdered Milk

3/4 ounce non-fat dry milk
15 oz. water

Yield: 1/2 quart = 16 oz.

Pour water into cylinder. Add powdered milk. Cover and depress
button until thoroughly mixed. For fresh milk flavor, refrigerate
until cold.